



RETAIL FOOD OFFICIAL INSPECTION REPORT
COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH
5050 Commerce Drive, Baldwin Park, CA 91706
www.publichealth.lacounty.gov/eh



Facility Name:					Inspection Date:		Facility Status
Owner/Permittee:					Re-inspection Date:		
Address:			City/Zip:		Phone #:		
Email Address:			Email Address:				
EHS:			Time In:		Time Out:		Score:
EH Office Number:			Program Identifier:				
Certified Food Protection Manager:					Service:		
Expiration Date:					Result:		
FA:	PR:	SR:	CO:	PE:	Action:		Grade

In = In compliance N/A = Not applicable N/O = Not observed COS = Corrected on-site OUT = Items not in compliance Maj = Major violation Min = Minor Violation

CRITICAL RISK FACTORS						
The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					Maj	Min
1a. Demonstration of knowledge						2
1b. Food safety certification						2
2. Communicable disease; reporting, restrictions & exclusions					4	
3. No discharge from eyes, nose and mouth						2
4. Proper eating, drinking or tobacco use						2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use					4	2
6. Adequate hand washing facilities: supplied and accessible						2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures					4	2
8. Time as a public health control; procedures & records					4	2
9. Proper cooling methods					4	2
10. Proper cooking time and temperature					4	
11. Proper reheating procedures for hot holding					4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food						2
13. Food in good condition, safe and unadulterated					4	2
14. Food-contact surfaces: clean and sanitized					4	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source					4	2
16. Compliance with shell stock tags, condition, display						2
17. Compliance with Gulf Oyster Regulations						2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized processes & HACCP						2
19. Consumer advisory provided for raw/undercooked food						2
20. Licensed health care facilities/public & private schools: prohibited foods not offered					4	
21. Hot and cold water available					4	2
22. Sewage and wastewater properly disposed					4	2
23. No insects, rodents, birds or animals present					4	2

GOOD RETAIL PRACTICES	
Preventive measures that can reduce food borne illness.	
SUPERVISION	
24. Person in charge present and performs duties	1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self service	1
32. Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood-contact surfaces clean	1
34. Ware wash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
41. Garbage/refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceilings: built, maintained and clean	1
45. Sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT			
		OUT	
48. Plan review			50. Impoundment / VC&D
49. Sample collection			51. Permit suspension

By signing below the Person in Charge/Owner understands the above noted violations and the statements on the back of this form.

PIC/Owner Signature

EHS Signature

Help us serve you better by completing a short survey. Visit our website at www.publichealth.lacounty.gov/eh.